Hotpoint

kitchen think

Instructions for Installation and Use

Gas Hob
Models G750, G760

To the Installer
Before installation fill in the product details on the back cover of this book. The information can be found on the rating plate.

To the User
You must read the instructions prior to installing and using the appliance and then retain them for future reference.

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Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from:
INDESIT Company UK LTD, Morley Way, Peterborough, PE2 9JB

Introduction

Your new hob is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

To help make best use of your cooking equipment, please read this booklet carefully.

The hob is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

*** The guarantee is subject to the provisions that the appliance:**

(a) Has been used solely in accordance with this booklet.
(b) Has been properly connected to a suitable supply voltage as stated on the rating plate, attached to the appliance.
(c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the manufacturers authorised employee or agent.
(d) Has been correctly installed.

This appliance conforms with the following European Economic Community directives:
- 73/23/**EEC** of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/**EEC** of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 93/68/**EEC** of 22/07/93 and subsequent modifications.
- 90/396/**EEC** of 29/06/90 (Gas) and subsequent modifications;
- 2002/96/**EC**

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.
Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

For Your Safety

When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.
PLEASE READ THE BELOW PRECAUTIONS BEFORE USING YOUR APPLIANCE.

To maintain the efficiency and safety of this appliance, we recommend you do the following:
- only call the Service Centres authorised by the manufacturer.
- always use genuine spare parts.

ALWAYS:

- make sure you remove all packaging and dispose of safely.
- check the soundness of the appliance after it has been unpacked.
- make sure you understand the controls before using the appliance.
- keep children away from the appliance during use.
- take care to avoid heat/steam burns when operating the controls.
- make sure the controls are turned off when you have finished cooking and when not in use.
- take care to avoid heat/steam burns when operating the controls.
- disconnect from the power supply, and allow to cool, before cleaning or performing maintenance.
- refer servicing to a qualified appliance service engineer.
- keep the hob clean as a build up of grease or fat from cooking can cause a fire.
- follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen food in particular, will cause frothing and spitting if added too quickly.
- keep outside of pans clean and free from streaks of oil or fat.
- place pans centrally over the burner making sure handles are kept away from the edge of the hob and cannot be heated by other burners/pans.
- keep any ventilation slots clear of obstructions.

NEVER:

- attempt to install or repair the appliance without the assistance of qualified personnel.
- store items above the appliance that children may attempt to reach.
- heat up unopened food containers, as pressure can build up causing the container to burst.
- use the appliance to heat up anything other than food.
- use the appliance as a room heater.
- dry any items on the hob.
- install the appliance next to curtains or other soft furnishings.
- allow children to play with or tamper with the controls.
-leave children unsupervised where cooking appliances are installed as all the cooking surfaces get hot during and after use.
- store chemicals, foodstuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- use flammable or plastic items on or near the hob.
- use adapters, multiple sockets and/or extension leads.
- fill a deep fat frying pan more than 1/3 full of oil, or use a lid.
DO NOT LEAVE UNATTENDED WHILE COOKING.
- fry too much food at a time, especially frozen food. This only lowers the temperature or the oil or fat too much, resulting in greasy food.
- pull on the appliance or the supply able to unplug it from the electrical outlet.
- allow power cables of other appliances to come into contact.
- with hot parts of this appliance.
- expose the appliance to atmospheric agents, such as rain or sunlight.
- operate the appliance with wet hands.
- allow anyone to sit or stand on any part of the appliance.
- use misshapen pans which may be unstable.
- use round base woks directly on the pan supports.
- use fish kettles or large preserving pans across two burners.
- operate the appliance with wet parts of the body.
- operate the appliance when barefoot.

SAFETY ADVICE

IMPORTANT - As with any cooking appliance there could be some fire risk attached to the heating of oil, particularly for deep fat frying. Cooking utensils containing oil must not be left unattended (eg. to answer the telephone) on or in close proximity to the cooking areas.

IN THE EVENT OF A CHIP PAN OR ANY OTHER PAN FIRE:

1. Turn off the burners.

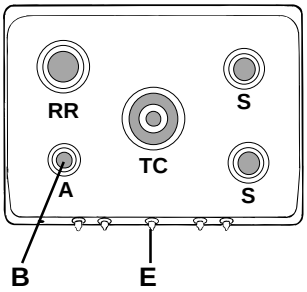
2. Cover the pan with a fire blanket or damp cloth, this will smother the flames and extinguish the fire.

3. Leave the pan to cool for at least 60 minutes before moving it. Injuries are often caused by picking up a hot pan and rushing outside with it.

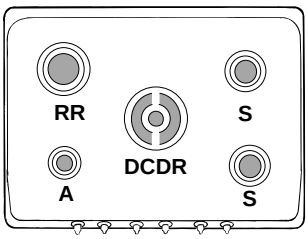
NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.

Know your Hob

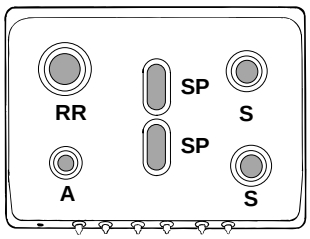
Model G750TX

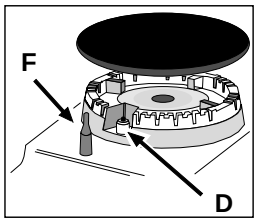


Model G760DX



Model G760FX





B. **Gas Burners**
E. **Control Knobs**

A.	**Auxilliary burner**
RR	**Reduced Rapid burner**
S	**Semi Rapid burner**
TC	**Triple Crown (Wok burner)** (Model G750TX only)
DCDR	**Double Flame burner** (Model G760DX only)
SP	**Half Fish burner** (Model G760FX only)

D. **Ignitor for Gas Burners**
F. **Flame Failure Device -** Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner.

How To Use Your Hob

The position of the corresponding gas burner is indicated on each control knob.

Gas Burners
The burners differ in size and power. Choose the most appropriate one for the diameter of the cookware being used.
The burner can be regulated with the corresonding control knob by using one of the following settings:

- Off

High
Low

These models are equipped with an ignition button incorporated into the control knob.

These models fitted with a Flame Failure device (F), the knob must be pressed in for about 6 seconds until the device that keeps the flame lit warms up.

To light a burner, simply press the corresponding knob all the way in and then turn it anti-clockwise to the "High" setting, keeping it pressed in until the burner lights.
Caution: If the burner accidently goes out, turn off the gas on the control knob and wait at least 1 minute before you try to to light it again.

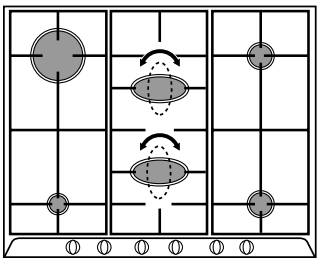
To turn off a burner, turn the knob clockwise until it stops (it should be on the "•" setting).

The "separate double flame" burner (model G760DX only)
This burner consists of two concentric burners which can operate either together or separately.
Use of the double flame on the maximum setting gives a very high power which reduces cooking times with respect to conventional burners.
The double flame crown provides a more uniform distribution of heat on the bottom of the pan, when using both burners on minimum.
Pots and pans of all sizes can be used. In the case of the smaller pots and pans we recommend the use of only the internal burner.
There is a separate control knob for each of the "separate double flame" burners.

The knob marked by the symbol operates the external burner;

The knob marked by the symbol operates the internal burner.
To turn on one of the rings, press the relative knob in all the way and turn it anti-clockwise to the high setting . The burner is fitted with an electronic igniter that automatically starts when the knob is pressed in.
Since the burner is equipped with a safety device "F", after lighting the burner keep the knob pressed in for about 6 seconds to allow the device which keeps the flame lit automatically to heat up.

The Half Fish Burner (model G760FX only)
The two central burners, or Half Fish burners, are eliptic in form and can be turned up to 90°. This makes the cooktop more flexible in terms of how it can be used.



To turn the two central burners 90°, proceed as follows:

- Make sure that the burners are cool;
- Lift the burner completely out of its housing;
- Replace it in its housing in the position desired;
- Make sure that the burners are positioned correctly before use.

In addition, the two cetnral burners can be used in tandem or speartely with cookware of different shapes and sizes:

- Double burner for fish or oval cookware (Fig. A).
- Double burner for a griddle or rectangular/square cookware with minimum dimensions of 28x28 cm (Fig. B)
- Double burner for large cookware (diameter of 24-26 cm) (Fig. C).
- Single burner for medium size cookware (diameter of 16-20 cm) (Fig. D).

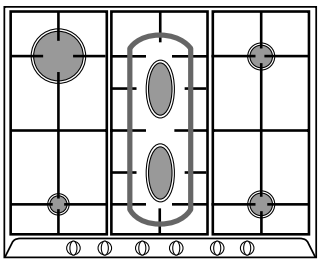


Fig. A

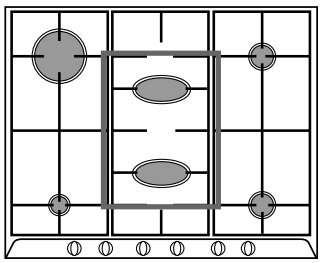


Fig. B

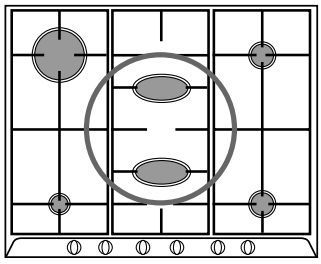


Fig. C

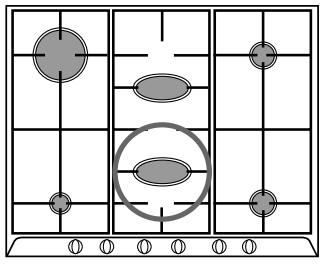


Fig. D

Practical Advise on Using the Burners

For best performance, follow these general guidelines:

- Use the appropriate cookware for each burner (see table) in order to prevent the flame from reaching the sides of the pot or pan;
- Alwasy use cookware with a flat bottom and keep the lid on;
- When the contents come to a boil, turn the knob to "Low".

Burner	**Cookware Diameter (cm)**
Reduced Rapid (RR)	24 - 26
Semi-Rapid (S)	16 - 20
Auxilliary (A)	10 - 14
Half-Fish Burner (SP)	16 - 20
Triple Crown -Wok burner (TC)	24 - 26
Double flame (DCDR internal)	10 - 14
Double flame (DCDR external)	26 - 28

N.B. On the models supplied with a reducer shelf, remember that this should be used only for the Double flame internal (DCDR internal) burner when you use casserole dishes with a diameter under 12cm.

Care and Cleaning

Before cleaning or performing maintenance on your hob, disconnect it from the power supply.

To extend the life of the hob, it should be cleaned carefully and thoroughly on a frequent basis, keeping in mind the following:

- **Do not use steam equipment to clean the appliance.**
- The enamelled parts must be washed with warm water without using abrasive powders or corrosive substances which could ruin them.
- The removable parts of the burners should be washed frequently with warm water and soap, making sure to remove caked-on substances.
- On hobs with automatic ignition, the end of the electronic ignition device must be cleaned carefully and frequently, making sure that the gas holes are not clogged.
- Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents (containing phosphorous) for an extended period of time. It is recommended that these parts be rinsed thoroughly with water and then dried well. It is also a good idea to clean up any spills.

Greasing the Taps

The taps may jam in time or they may become difficult to turn. If so, the tap itself must be replaced.

N.B.: This operation must be performed by a technician authorised by the manufacturer.

Troubleshooting

Before calling service for assistance, check through the following list, there may be nothing wrong.
First of all, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

If the burner does not light or the flame is not uniform around the burner.

Check to make sure that:

- The gas holes on the burner are not clogged;
- All of the movable parts that make up the burner are mounted correctly;
- There are no draughts around the cooking surface.

If the flame does not stay lit on a model with the Flame Failure device.

Check to make sure that:

- You press the knob all the way in;
- You keep the knob pressed in long enough to activate the flame failure device.
- The gas holes are not clogged in the area corresponding to the flame failure device.

If the burner does not remain on when set to "Low".

Check to make sure that:

- The gas holes are not clogged.
- There are no draughts near the cooking surface.
- The minimum has been adjusted correctly (see Installation section, "Minimum Regulation").

If the cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner .
- The support grids have not been inverted.

If, despite all of these checks, the hob does not function properly and problem persists, call Hotpoint Service (see KEY CONTACTS, back page), informing them of:
- The type of problem.
- The abbreviation used to identify the model (Mod. ...) as indicated on the warranty.

IMPORTANT:
Never call upon technicians not authorized by the manufacturer, and refuse to accept spare parts that are not original.

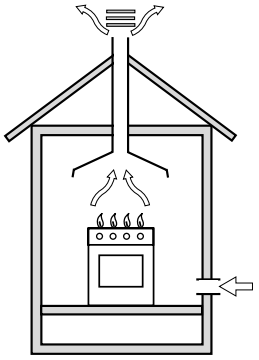
Installation

The following instructions are intended for the installer so that the installation and maintenance procedures may be followed in the most professional and expert manner possible. **Important: Disconnect the appliance from the electrical supply before performing any maintenance or repair.**

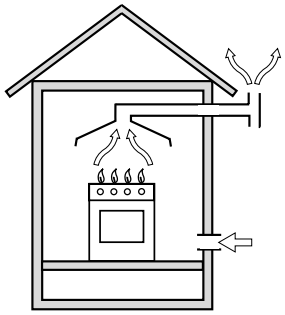
Positioning the Cooktop

Important: this unit may be installed and used only in permanently ventilated rooms in accordance with British Standard Codes Of Practice: B.S. 6172 / B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

a) The room must be fitted with a ventilation system which vents smoke and gases from combustion to the outside. This must be done by means of a hood or electric ventilator that turns on automatically each time the hob is operated.

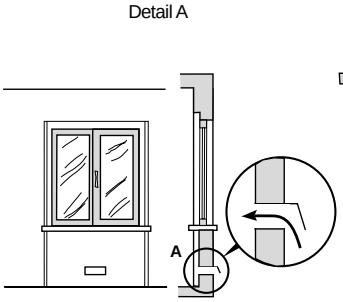


In a chimney stack or branched flue. (exclusively for cooking appliances)



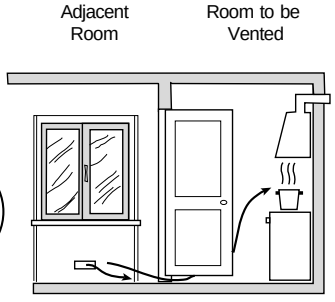
Directly to the Outside

b) The room must have an air flow to allow for proper combustion. This must be 2 m^3/h per kW of installed power. The airflow can be created using an enclosed vent with an inner cross section of at least 100 cm^2 which must not be able to be blocked. If the appliance does not have a flame failure device, the vent must have an internal cross section of 200 cm^3 (Fig. A). Alternatively the room in which the hob is situated can be vented indirectly through ventilation ducts as specified above, as long as the adjacent room is not a shared area, a bedroom or present any risk of fire (Fig. B).



Examples of ventilation holes for comburant air.

Fig. A



Enlarging the ventilation slot between window and floor.

Fig. B

c) Intensive and prolonged use of the appliance may necessitate supplemental ventilation, e.g. opening a window or increasing the power of the air intake system (if present).

d) Liquidified petroleum gases are heavier than air and, as a result, settle downwards. Rooms in which LPG tanks are installed must be fitted with ventilation openings to the outside in order to allow the gas to escape in the event of a leak. Therefore, LPG tanks, whether empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars, ect.). It is also a good idea to keep only the tank currently being used in the room, making sure that it is not near sources of heat (ovens, fireplaces, stoves, etc.) that could raise the internal temperature of the tank above 50°C.

Installation of Built-in Hobs

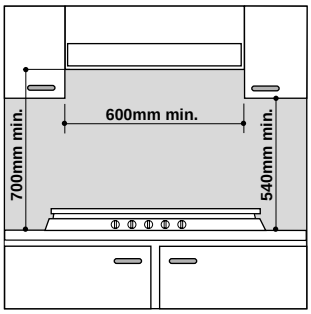
The gas hob is equipped with type X degree protection against overheating. Therefore, the appliance can be installed next to cabinets, provided the height of the cabinet does not exceed that of the hob. For proper installation of the hob, the following guidlines must be followed:

a) If the cabinet(s) located next to the hob are higher than the hob itself, the cabinet(s) must be installed at least 110 mm from the hob edge.

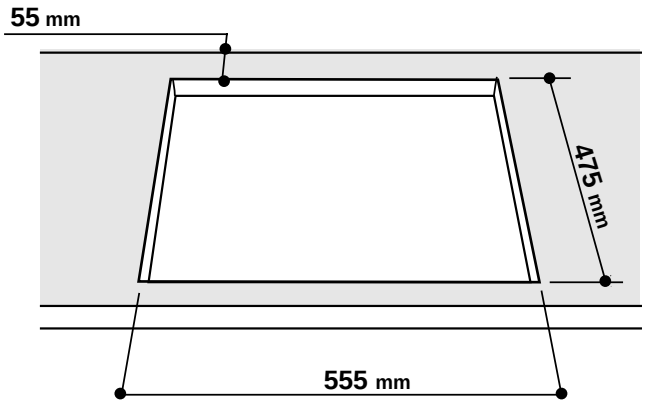
b) Hoods must be installed in accordance with the instructions contained in the installation manual for the hoods themselves, and no less than 650 mm from the hob.

c) In the case of the 600 mm cooker hoods, besides following the recommendations in point b), the cabinets should be positioned next to the hood at a height of at least 540 mm from the top since this will make it possible to install the lid and move it correctly. The cabinet should always be installed at a height from the top which allows easy use of pots and pans on the cooker.

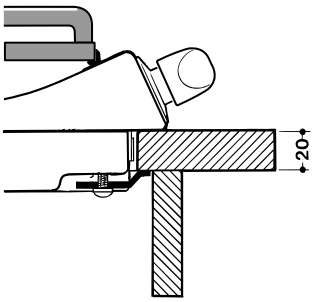
d) Should the hob be installed directly under a cupboard, the latter should be at least 700 mm (millimetres) from the top, as shown in Figure.



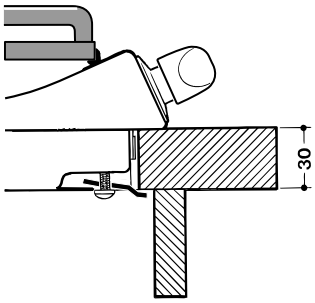
e) The dimensions of the cutout for the appliance must be those indicated in the figure. Clamps are provided to fasten the hob to counters measuring from 20 to 40 mm in thickness. To fasten the hob securely, it is recommended that all the clamps be used.



Fastening Clamps - Assembly Diagram

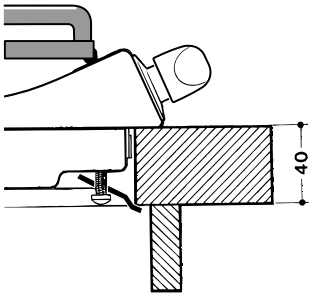


Clamp Position for
H=20mm top

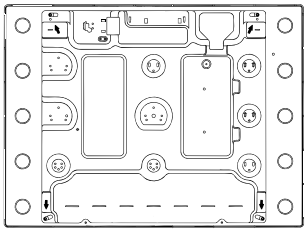


Clamp Position for
H=30mm top

Front



Clamp Position for
H=40mm top

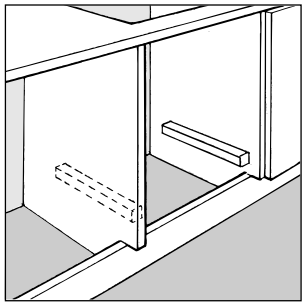


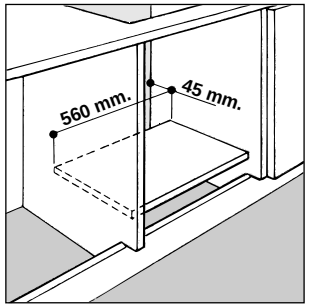
Back

N.B: Use the clamps contained in the "accessory kit."

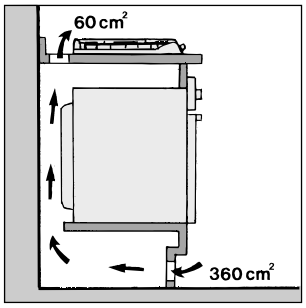
f) In the event the hob is not installed above a built-in oven, a wood panel must be inserted as insulation. This panel must be placed at least 20 mm from the bottom of the hob itself.

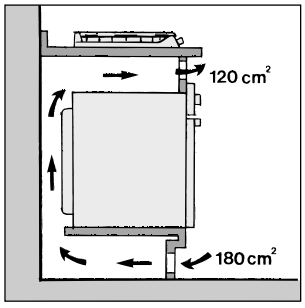
Important: When installing the hob above a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of at least 45 x 560 mm at the back.





When installing the hob above a built-in oven without forced ventilation, ensure that there are air inlets and outlets for ventilating the interior of the cabinet adequately.





Gas Connection for the Hob

The hob should be connected to the gas supply by an authorized installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas tanks must be carried out according to the safety standards currently in force, and only after it is ascertained that it is suitable for the type of gas to be used. If not, follow the instructions indicated in the section entitled, “Adapting the Hob for Different Types of Gas”. If the hob is to be connected to tanks containing liquid gas, use pressure regulators that comply with current safety standards.

Important: To insure that the appliance operates safety, the gas is regulated correctly and your appliance lasts over time, make sure that gas pressure levels comply with the indications given in Table 1, “Nozzle and Burner Specifications”.

Gas Connection to Non-flexible Pipe

(copper or steel)

Connection to the gas source must be done in such a way as to not create any stress points at any part of the appliance.

The appliance is fitted with an adjustable, "L" shaped connector and a gasket for the attachment to the gas supply. Should this connector have to be turned, the gasket must be replaced (supplied with the appliance).

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe.

Gas Connection to Flexible Steel Pipe

The gas feed connector to the appliance is a threaded, male 1/2" connector for round gas pipe. Only use pipes, tubes and gaskets that comply with current safety codes. The maximum length of the flexible pipes must not exceed 2000 mm. Once the connection has been made, ensure that the flexible metal tube does not touch any moving parts and is not crushed.

Check the Seal

Once the hob has been installed, make sure all the connections are properly sealed, using a soapy water solution. Never use a flame.

Adapting the Hob for Different Types of Gas

To adapt the hob to a different type of gas than that for which it was designed, (see the sticker under the hob or on the packaging), the burner nozzles must be changed, as follows:

- Remove the pan supports and slide the burners out of the cooktop.
- Unscrew the nozzles using a 7mm socket wrench and replace them with those for the new type of gas. (See table 1, "Burner and Nozzle Specifications").
- Reassemble the parts following the instructions in reverse order.
- On completing the operation, replace the old rating label with the one showing the new type of gas; the sticker is available from Hotpoint Service (see KEY CONTACTS, back page).

If the gas pressure is different than that prescribed, a pressure regulator must be installed at the source, in compliance with national standards governing the use of piped gas regulators.

Replacing the nozzles on separate "double flame " burners:

- remove the grids and slide the burners from their housings. The burner consists of 2 separate parts (Fig. C and fig. D);
- unscrew the burers with a 7 mm wrench spanner. The internal burner has a nozzle, the external burner has two (of the same size). Replace the nozzle with models suited to the new type of gas (see table 1).
- replace all the components by repeating the steps in reverse order.

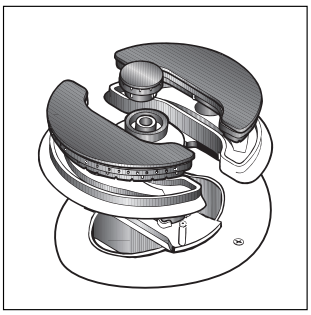


Fig. C

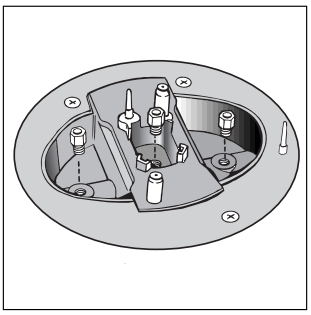


Fig. D

Regulation of Air Supply to the Burner

The burners do not need a primary air regulator.

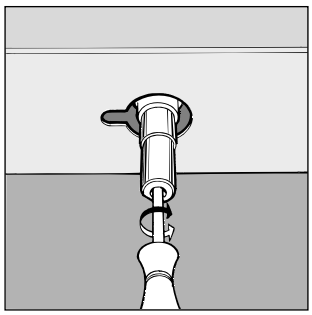
Minimum Regulation

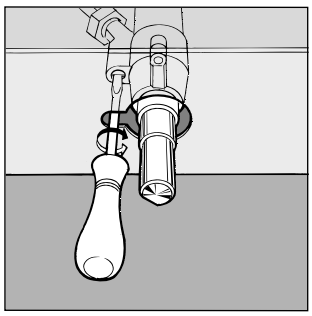
- Turn the gas valve to minimum.
- Remove the knob and turn the regulator screw (positioned either on the side of the top or inside the shaft) clockwise until the flame becomes small but regular.

N.B.: In the case of liquid gas, the regulation screw must be fully screwed in (clockwise).

- Make sure that, when the knob is turned rapidly high to low, the flame does not go out.
- In the event of a malfunction on appliances with the security device (thermocouple) when the gas supply is set at minimum, increase the minimum supply levels using the regulator screw.

Once the adjustment has been made, apply sealing wax, or a suitable substitute, to the old seals on the by-pass.





Electrical connection

WARNING: THIS APPLIANCE MUST BE EARTHED.

The hob is designed to work with alternating current, the supply voltage and frequency indicated on the rating plate (situated under the hob). Make sure that the local supply voltage corresponds to the voltage indicated on the rating plate.

Connecting the supply cable to the mains electricity supply

For models supplied without a plug, fit a standard plug suitable for the load indicated on the rating plate, onto a cable and connect to a suitable socket.

To connect direct to the mains supply, a double pole switch with a contact separation of at least 3mm suitable for the load and complying with current standards and regulations must be fitted between the appliance and the mains supply outlet.

The green-yellow earth wire must not be interrupted by the switch.

The supply cable must be positioned so that no part of it reaches a temperature of 50°C above room temperature.

For installation above a built-under oven, the hob and the oven must be connected separately to the electricity supply, both for safetly reasons and for easy removal of the oven for repair, maintenance etc.

DO NOT use adapters as they could cause overheating or burning.

Before connecting to the power supply, make sure that:

- the limiter switch and the domestic system can withstand the load from the appliance (**see rating plate**).
- the supply system is efficiently earthed according to standards and laws in force.
- the socket or double-pole switch are easily accessible when the appliance is installed.

Important: the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow **- Earth**
Blue **- Neutral**
Brown **- Live**

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Connect the Green & Yellow wire to terminal marked "**E**" or ⏚ or coloured Green or Green & Yellow.

Connect the Brown wire to the terminal marked "**L**" or coloured Red or Brown.

Connect the Blue wire to the terminal marked "**N**" or coloured Black or Blue.

FAILURE TO OBSERVE THE ACCIDENT-PREVENTION REGULATIONS RELIEVES THE MANUFACTURER OF ALL LIABILITY.

Replacing the cable

Use a rubber cable of the type H05RR-F with a suitable cross section 3 x 0.75 mm^2.

The yellow-green earth wire must be 2-3 cm longer than the other wires.

Characteristic of the burners and nozzles

Table 1

Burner	Diameter (mm)	Thermal power kW (p.c.s.*)		Liquid Gas				Natural Gas	
				By-Pass 1/100	Nozzle 1/100	Flow* g/h		Nozzle 1/100	Flow* l/h
		Nomin.	Ridot.	(mm)	(mm)	***	**	(mm)	
Rapid	100	3,00	0,70	41	86	218	214	116	286
Reduced Rapid (RR)	100	2,60	0,70	41	80	189	186	110	248
Semi Rapid (S)	75	1,90	0,40	30	70	138	136	106	181
Auxiliary (A)	55	1,00	0,40	30	50	73	71	79	95
Triple Crown (TC)	130	3,60	1,30	57	94	262	257	137	343
Fishburner (P)	—	3,00	1,30	63	86	218	214	116	286
Semi-Fishburner (SP)	—	1,50	0,70	41	60	109	107	88	143
Double flame (DCDR internal)	30	0,90	0,40	30	44	65	64	70	86
Double flame (DCDR external) 2 nozzle	130	4,10	1,30	57	70	298	293	114	390
Supply Pressures	Nominal (mbar) Minimum (mbar) Maximum (mbar)					28-30 20 35	37 25 45	20 17 25	

***** At 15°C and 1013 mbar-dry gas

****** Propane P.C.S. = 50.37 MJ/kg.

******* Butane P.C.S. = 49.47 MJ/kg.

Natural P.C.S. = 37.78 MJ/m^3

Hotpoint

After Sales Service

"No company is better positioned to offer an after sales service on a Hotpoint appliance than us - the manufacturer"

As part of our commitment to you, all Hotpoint appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free replacement parts for the first 5 years** when fitted by a Hotpoint engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

Repair Service and Information Help Desk
UK: 08709 066066
www.theservicecentre.co.uk
Republic of Ireland: 1850 302 200
Note: Our operators will require the Model number and the Serial number of your appliance

Available 364 days a year with a fast, effective and value for money service. We have the largest white goods repair service in the UK with over 1200 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of the repair.
If you require any information or have any questions about your appliance, our operators are on hand with help and advice.
All this ensures that you will receive the best available after sales service possible.

Extended Warranties
UK: 08709 088 088
www.theservicecentre.co.uk
Republic of Ireland: 1850 502 200

Whether you have just one or a number of Hotpoint appliances in your kitchen, we offer two service cover plans to give you total peace of mind.

- Repair Protection Plan - FREE service repairs for a single Hotpoint appliance during the period of cover.
- Kitchen Cover - FREE service repairs for all your Hotpoint appliances less than 8 years old.

Genuine Parts and AccessoriesUK: 08709 077 077
www.theservicecentre.co.uk
Republic of Ireland: (01) 842 6836

A wide range of genuine parts and accessories are available from our hotline or through our web site.
Genuine parts and accessories, extended warranties and service repairs are all available on our web-site at:

THE SERVICECENTRE
www.theservicecentre.co.uk

Guarantee

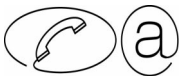
"Satisfaction guaranteed or your money back"

We give you a unique 'satisfaction guaranteed' promise - **valid for 90 days** - after you have purchased your Hotpoint appliance. If there is a technical problem simply call Hotpoint Repair service or visit our web-site at www.theservicecentre.co.uk and where necessary, we will arrange for an engineer to call. If the technical problem is not resolved under this guarantee, **we will replace your machine or, if you prefer, give you your money back.**

All Hotpoint appliances carry a fully inclusive 12 month parts and labour guarantee as well as free replacement parts for the first 5 years (except microwaves, selected integrated appliances and cooker hoods, which have a one year guarantee) provided that they are fitted by a Hotpoint engineer.

Guarantee terms and conditions
Your guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to the following provisions that your appliance:

- Has been installed and used correctly in accordance with this instruction booklet.
- Has been used solely for domestic purposes and is located on domestic premises (ie. not for commercial or trade use).
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than one of our own service engineers.



For pre purchase information on any other Hotpoint product call: 08701 50 60 70
or visit: www.hotpoint.co.uk

Recycling & Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality recycled components to keep down customer costs and minimise material wastage.
Please dispose of packaging and old appliances carefully.
To minimise risk of injury to children, remove the plug and cut mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into a mains socket.

Hotpoint

Key Contacts

After Sales Service

Over 1200 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.

THE SERVICE CENTRE

Repair Service and Information Desk
UK: 08709 066 066
(Open 8 to 8 Mon - Fri, 8 to 6 Sat, 10 to 4 Sun & Bank Holidays)
www.theservicecentre.co.uk
Republic of Ireland: 1850 302 200
Note: Our operators will require the following information:

Model number:	
Serial number:	

Extended Warranties
UK: 08709 088 088
(Open 8 to 8 Mon - Sun)
www.theservicecentre.co.uk
Republic of Ireland: 1850 502 200

Genuine Parts and Accessories
UK: 08709 077 077
(Open 8-30 to 5-30 Mon - Fri & 9 to 12 Sat)
www.theservicecentre.co.uk
Republic of Ireland: (01) 842 6836

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